Our State eats

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Lavender Meringues

Yield: 16 cookies.

- **2 egg whites, at room temperature**
- **½ teaspoon salt**
- **⅛ teaspoon cream of tartar**
- **1 teaspoon vanilla extract**
- **½ cup plus 2 tablespoons granulated sugar**
- **2 teaspoons fresh lavender buds, stems removed**
- **White sparkling sugar, for dusting**

Preheat oven to 300°. Line a cookie sheet with parchment paper and set aside.

Using a stand or hand mixer with whisk attachment on medium-high speed, beat together egg whites, salt, cream of tartar, and vanilla until soft peaks form. Very gradually add sugar, beating until stiff peaks form. Fold in the lavender buds.

Drop the meringue by teaspoonfuls onto the parchment paper. Bake for 20 to 25 minutes or until meringues set and begin to brown. Dust sparkling sugar over meringues.

Remove and let cool on a wire rack. Store in airtight container until ready to serve.

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